

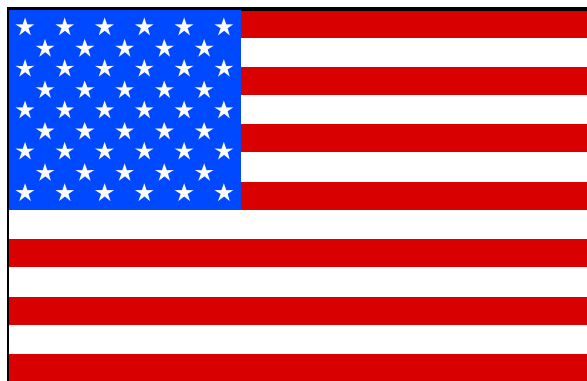


# **PATRIOTIC FEVER**

**FROM NEW YORK TO HAWAII, FROM THE DAKOTA  
PLAINS TO THE YELLOW ROSE OF TEXAS, AND TO THE  
ICY BLUE GLACIERS OF ALASKA, HERE ARE SOME  
RECIPES AND OTHER IMPORTANT THINGS TO MAKE  
YOUR PATRIOTIC PARTY EXCITING AND FUN FOR ALL!!!**

**PACKET INCLUDES:**

**PARTY LIST  
RECIPES  
GAMES**



**UNITED WE STAND**

# PARTY LIST

TO GET THE MOST RESPONSE AND COOPERATION FROM YOUR NEIGHBORS, INVOLVE THEM IN ACTIVITIES AND PLANNING YOUR EVENT. THE MORE THEY TAKE AN ACTIVE PART, THE MORE INCLINED THEY WILL BE TO ATTEND AND ENCOURAGE OTHER NEIGHBORS TO PARTICIPATE.

LISTED BELOW ARE SUGGESTIONS ON HOW TO GET EVERYONE INVOLVED. IT WOULD BE ADVANTAGEOUS TO ASSIGN AN AREA TO EACH NEIGHBOR. FOR EXAMPLE, ONE PERSON WILL BE IN CHARGE OF SENDING OUT /DELIVERING THE INVITATIONS, ANOTHER WILL BE RESPONSIBLE FOR SECURING THE GRILLS AND COOKS, ETC.

## Invitations

## Attendance Sheet

### Decorations:

- STREAMERS – RED, WHITE AND BLUE, OF COURSE!!!
- AMERICAN FLAGS
- BUNTING
- AMERICAN PICTURES/HANGING ITEMS (AVAILABLE AT PARTY STORES CITYWIDE)
- BALLOONS

### Food Stuff:

- BARBEQUE GRILLS
- TABLES, CHAIRS
- PLASTIC WARE INC. PLATES, CUPS, FORKS, ETC.
- CONDIMENTS INC. PICKLES, CATSUP, MUSTARD, MAYONNAISE, ETC.

## Games:

### ICE BREAKERS

“STATELY MATTERS” – 2 GAMES IN ONE.

EACH PERSON BE GIVEN A SHEET WITH 50 LINES. THE FIRST PART OF THE GAME IS TO NAME AS MANY STATES AS POSSIBLE. THE WINNER GETS A PRIZE. THE SECOND PART OF THE GAME IS TO FIND SOMEONE WHO WAS BORN IN EACH OF THOSE STATES.

### BICYCLE PARADE FOR THE CHILDREN

INFORM CHILDREN THAT THERE WILL BE A PATRIOTIC PARADE AND THEY MUST DECORATE THEIR BIKES IN ORDER TO BE IN THE PARADE. GIVE AWARDS TO THE MOST CREATIVE, FANCIEST, MOST COLORFUL, ETC. GIVE ALL PARTICIPANTS A LITTLE GIFT FOR PARTICIPATING. ASK INDIVIDUALS WITH NO CHILDREN PARTICIPATING TO BE THE JUDGES.

\*\*\* PLEASE REMEMBER, MANY LOCAL BUSINESSES HAVE A BUDGET TO ASSIST COMMUNITIES WITH EVENTS SUCH AS BLOCK WATCH PARTIES. DON'T FORGET TO INCLUDE THEM IN YOUR PLANS WHEN DECIDING ON FOOD, DRINKS, AND DOOR PRIZES.

# **Patriotic Party**

## **Decorations:**

- Plastic Flags
- Hats
- Kickballs
- Centerpieces
- Suckers
- Tablecloth
- Cooler
- Pennants
- Name buttons
- Bean bag game
- Paddle games
- Helium balloons/tank
- Streamers

## **Food:**

- Hot dogs
- Condiments
- Pies
- Drink mix
- Buns

## YANKEE DOODLE SUMMER FUN

### PATRIOTIC DRINKS

Freeze blue Kool Aid in ice cube trays. Combine equal parts of Ginger Ale or 7-up, and tropical punch until punch is dark pink/red. Add the blue ice cubes!!!

OR

Freeze blue AND red Kool Aid in separate ice cube trays. Add to a clear soda, and you'll have Red, White and Blue drinks!!!



### RED, WHITE AND BLUE – THIS DESSERT IS FOR YOU

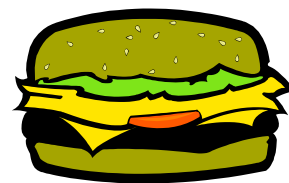
Prepare Strawberry flavored and Berry Blue flavored Jello separately. Cut into small cubes. Layer with thawed Cool Whip into clear parfait glasses.

### THE PATRIOTIC CAKE

Make any kind of cake you want (chocolate, vanilla, etc.) and bake in a 13 x 9 inch pan. When cooled, spread cool whip or other whipped cream on top. Place blueberries and strawberries in the design of a flag or other patriotic symbol.

Quick and easy!!

# NOT JUST YOUR NORMAL, EVERYDAY HAMBURGER!



HERE ARE SOME SUGGESTIONS TO SPICE UP YOUR NEXT BARBEQUE!

## Cheeses:

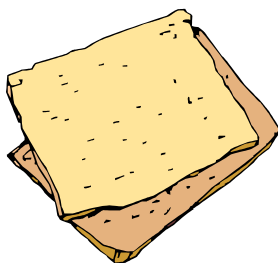
**Brie**  
**Bleu**  
Feta  
Mozzarella  
Parmesan  
Jack

## Fruits/Veggies:

**Greek Olives**  
**Green or black Olives**  
Mushrooms  
Fried green tomatoes  
Onions  
Fried onion strips  
Avocado  
Peppers  
Garlic

## Misc.

**Bacon**  
**Chili**  
Cole Slaw  
nuts  
Salad  
dressing  
Cajun spices



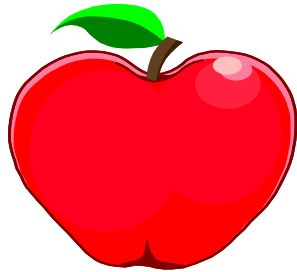
WRAPS FOR ALL OCCASIONS! INSTEAD OF WORKING OVER A HOT BARBEQUE, WHY NOT TRY WRAPS? PROVIDE PITA BREAD OR TORTILLAS AND STUFF WITH.....

HAM SALAD  
TUNA SALAD  
CHICKEN SALAD  
SANDWICH MEATS  
CHEESES  
PEPPERS

TOMATOES  
SUN DRIED TOMATOES  
LETTUCE  
PICKLES  
ONIONS  
COLD NOODLES

OLIVES  
ZUCCHINI  
CHILI  
PIZZA SAUCE  
COLE SLAW  
SAURKRAUT

NEW YORK, WITH ITS AMAZING NIGHT LIFE, DIVERSE POPULATION, UNIQUE VARIETY OF ENTERTAINMENT AND EXCITING HISTORY, IS FULL OF FLAVOR. FROM LITTLE ITALY TO SOHO, THROUGH CENTRAL PARK AND INTO UPSTATE NEW YORK, TO THE CANALS AND WATERFALLS AND BEYOND. NEW YORK IS A PLACE WHERE YOU CAN FIND ANYTHING.



### **SOME NEW YORK TRIVIA:**

**NEW YORK BECAME A STATE ON APRIL 20, 1777. NEW YORK TOUCHES VERMONT, MASSACHUSETTS, CONNECTICUT, NEW JERSEY, PENNSYLVANIA, AND CANADA.**

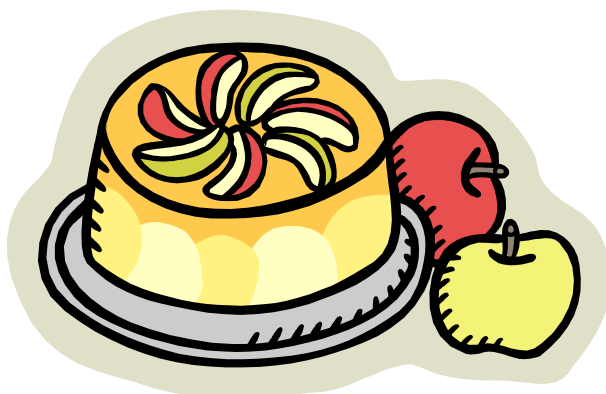
**NEW YORK RAN THE FIRST RAILROAD IN AMERICA, BETWEEN ALBANY AND SCHENECTADY, A DISTANCE OF 11 MILES.**

**NEW YORK IS HOME TO THE OLDEST CATTLE RANCH IN THE UNITED STATES, WHICH STARTED IN 1749 IN LONG ISLAND.**

**NEW YORK WAS THE FIRST TO REQUIRE LICENSE PLATES ON VEHICLES.**

**THE ADIRONDACK PARK IS LARGER THAN THE GRAND CANYON, YELLOWSTONE, YOSEMITE, GLACIER AND OLYMPIC NATIONAL PARKS COMBINED.**

## NEW YORK STYLE CHEESECAKE – THE EASY VERSION!



### **CLASSIC SOUR CREAM CHEESECAKE**

**1 ½ CUP SHORTBREAD COOKIE CRUMBS  
2 TB. MARGERINE OR BUTTER, MELTED**

**24 OZ. CREAM CHEESE, SOFTENED  
14 OZ. SWEETENED CONDENSED MILK  
4 EGGS  
8 OZ. SOUR CREAM  
1 TB. VANILLA EXTRACT**

**PREHEAT OVEN TO 350 DEGREES. COMBINE CRUMBS AND MARGERINE; PRESS FIRMLY ON BOTTOM OF 9" SPRINGFORM PAN. IN LARGE MIXER BOWL, BEAT CHEESE UNTIL FLUFFY. GRADUALLY BEAT IN SWEETENED CONDENSED MILK UNTIL SMOOTH. BEAT IN EGGS AND THEN SOUR CREAM AND VANILLA. POUR INTO PREPARED PAN. BAKE 50 – 55 MINUTES OR UNTIL LIGHTLY BROWNED AROUND THE EDGE. CENTER WILL BE SLIGHTLY SOFT. COOL. CHILL AND GARNISH AS DESIRED.**

- TAKEN FROM [WWW.CHEESEBOOKS.COM](http://WWW.CHEESEBOOKS.COM)



## NEW YORK'S JAMAICAN STYLE HAMBURGERS



This delicious but spicy hamburger is great for a barbecue! Try it for a unique experience.

**2 lbs. Ground beef**

**½ cup beef stock or 1 packet beef bouillon**

**1 tsp. Dried thyme**

**1 tsp. Oregano**

**1 large onion, minced**

**1 small hot pepper or 1 tsp. Powdered red pepper (more to suit taste)**

- for a more authentic taste, use habanero peppers. For a more subtle flavor, use jalapenos.

**2 tsp. Paprika**

**1 tsp. Black pepper**

**½ tsp. Salt**

**½ tsp. Garlic powder**

**1 cup bread crumbs**

De-seed the peppers. Grind the onion, pepper, black pepper, salt, garlic powder together, and add the beef stock or ½ cup water and the bouillon. Combine mixture with beef. Add paprika, oregano and thyme and then add bread crumbs, blending well. Form into patties and barbeque.

## **“DON’T KVETCH AND EAT YOUR NOODLE KUGEL!”**

**2 12-oz. Packages of egg noodles**

**8 eggs**

**1 cup sugar**

**16 oz. Cream cheese, softened**

**2 pints sour cream**

**1 tsp. Cinnamon**

**½ tsp. Ground cloves**

**pinch of ground ginger**

**½ cup lemon juice**

**2 cups raisins**

**dash salt and pepper**

**2 9x12 baking dishes**

**Cook noodles as directed on package, and drain well.**

**Beat eggs until thick and lemon colored. Slowly add the sugar to the eggs. Blend in softened cream cheese and sour cream, a small amount at a time. Mix using slow speed for 2 minutes. Add cinnamon, cloves, ginger, lemon juice, and salt and pepper. Fold cooked noodles and raisins into the mixture.**

**Pour into a buttered 9x12 baking dish (you will need two!) – bake 1 hour at 350 degrees. Serve hot. – serves approx. 15 – 20 people for a side dish.**

# ***Hawaii***

***Hawaii is a blend of cultures from all over the world. Those who have visited Hawaii know it has a strong asian influence, bringing cooking methods in from the philippines, china, japan, korea, as well as portugal and the “mainland.”***



***The unique blend has made Hawaiian food a specialty for any occasion.***

## **Hawaiian Chick on a Stick**

1 ½ cup soy sauce  
1 ½ cup dark brown sugar  
2 T sesame oil (can use peanut oil instead)  
2 T sesame seeds  
1 t. MSG (monosodium glutamate)  
2 cloves garlic, minced  
3 t. peeled and crushed fresh ginger root

8 lbs. Large cubed chicken pieces (no bones!)  
25 skewers

Mix all ingredients except chicken. Add chicken and marinate in sauce minimum 5 hours or overnight. Drain the chicken. (keep the marinade)

Place pieces of chicken on a skewer. Cook over hot coals until done. Brush chicken with marinade every few minutes except the last 5 minutes of cooking. Enjoy!

\*Note: do not use marinade as dipping sauce. Throw out after basting chicken on grill.

OR:

Drain chicken. Bake in shallow pan for 1 hour at 325 F. degrees. Turn pieces over and baste with sauce often. Ten minutes before turning heat off, pour the rest of the marinade mixture on top. Serve with chopped green onion.

Serves approx. 25.

## **VEGGIES, HERB AND FRUIT SALAD**

1 large pineapple, fresh  
1/3 cup fresh lemon juice  
1/3 cup fresh lime juice  
2 T white wine vinegar  
4 T sugar  
1 ½ t. oregano, crushed  
1 ½ t. thyme, crushed  
½ t. salt  
1 ½ cup vegetable oil  
2 T. freshly grated lemon peel  
2 T. freshly grated orange peel  
1 lb. Broccoli, cut in small pieces  
5 medium carrots, peeled & sliced into ¼ inch thick pieces  
1 lg. Head cauliflower, cut in small pieces  
3 apples, cut in small pieces

Remove pineapple from shell. Core and cut fruit into chunks. Place in a large shallow casserole dish. For dressing, combine lemon and lime juice, vinegar, sugar, herbs and salt in a blender. Slowly pour in oil, blend until mix is well blended. Cook broccoli, carrots and cauliflower until tender-crisp. Toss warm vegetables with dressing, pineapple and apples. Chill overnight. Serve at room temperature. Serves approx. 15.

# Texas Round Up

10 lbs. Beef round, cut into 1" strips  
1 cup Flour  
Vegetable oil for browning meat  
5 cups water  
3 cups catsup  
1 ¼ cup brown sugar, firmly packed  
1 ¼ cup red wine vinegar  
5 T Worcestershire sauce  
3 medium onions, chopped  
3 cloves garlic, crushed  
salt and pepper to taste



Dredge strips of beef in flour, salt and pepper. In a large, heavy skillet, brown in oil. Work in batches as necessary. In a saucepan, combine water, catsup, sugar, vinegar, Worcestershire sauce, onion and garlic. Bring to a simmer, remove from heat and pour over meat. Pour in crock pot, bring to a boil, reduce heat to low, simmer and cook, covered, until beef is tender, about 2 hours. Stir occasionally. Do not allow meat to dry out.

## Recipes from the north

ALASKA, THE 49<sup>TH</sup> STATE TO ENTER THE UNION, EARNED STATEHOOD IN 1959. ALASKA IS SO BIG, IT HAS IT'S OWN TIME ZONE, ALASKA STANDARD TIME (AST). AST IS ONE HOUR BEHIND PACIFIC STANDARD TIME.

THOUSANDS OF YEARS AGO, ALASKA WAS DISCOVERED BY SIBERIAN IMMIGRANTS, AND THEY LIVED ON FISH AND OTHER WILDLIFE. NOW, OF COURSE, THERE IS AN ABUNDANCE OF DELICIOUS FOOD IN ONE OF THE MOST BEAUTIFUL AREAS OF THE WORLD. ENCOURAGE YOUR NEIGHBORS TO TRY THESE RECIPES AT YOUR NEXT BLOCK WATCH PARTY!

### **Brown sugar pie**

- 1 cup firmly packed brown sugar
- 1 egg, slightly beaten
- 1 tsp. Vanilla
- 2 heaping tablespoons flour
- 2 tablespoons melted butter
- 3 tablespoons milk (not skim or low fat)
- 6 – 8 oz. Chocolate chips
- 1 prepared pastry pie shell

Preheat over to 350 degrees. In a large bowl, combine the first six ingredients. Mix on medium speed until blended, approximately 2 minutes. Add the chocolate chips and stir. Pour the mixture into the pie shell and back for 35 minutes or until lightly browned and set. Remove from oven and let cool for about 10 minutes. Serve warm with whipped cream or vanilla ice cream.

## **BARBECUED SALMON**

2 lbs. (approx. 9 pieces) Fresh salmon fillets

Seafood seasoning

18 pieces of bacon (uncooked)

1 large onion, sliced

2 lemons, sliced thin

heavy duty aluminum foil

Lay out 9 sheets of aluminum foil. On each sheet place a serving size piece of salmon, and sprinkle generously with the seasoning. Cover each piece of fish with 2 slices of bacon, an onion, and a lemon slice. Fold edges to seal the fish in the foil packets. Barbecue approximately 15-20 minutes, depending on the thickness of the fillets.



## BAKED ALASKA

1 8" round cake, flavor of your choice (pistachio is delicious! Or try something new and use a brownie base!)

½ gallon of your favorite ice cream

1 pie shell, pre-baked

### **Meringue**

5 egg whites at room temperature

½ tsp. Cream of tartar

2/3 cup sugar

Place the ice cream on top of the cake (best if you cut a round carton of ice cream in half and use that). Cover the cake with the ice cream, leaving approximately  $\frac{3}{4}$  inch cake edging around the ice cream. Form an igloo shape of ice cream over the cake. Cover with plastic wrap and place in the coldest part of the freezer, so the ice cream hardens.

Preheat the oven to 450. Beat the egg whites until semi-stiff. Add the sugar slowly, and then the cream of tartar. Continue beating until the meringue forms stiff peaks and turns glossy. Remove the ice cream cake from the freezer, and with a spatula cover the cake with the meringue. Bake for about 3 minutes to brown the meringue. Serve immediately on a chilled serving dish. Any leftovers can be refrozen to enjoy at a later time.

*\*You can mold the ice cream by placing soft ice cream in a medium sized mixing bowl lined with plastic wrap or waxed paper, so that when it is hardened, it is already in the shape of an igloo. Place over the cake, and remove the wrap/paper.*